

gazette

SOUP & SALADS

Onion Soup with La Maudite Beer and Louis d'Or cheese 12.00

Caprese salad, heirloom tomatoes, mozzarella di Bufala,
Basil aioli and white balsamic 15.00

Spicy chicken salad with spinach, pita, zaatar, radish cucumber, tomato,
falafel crumble, haloumi cheese, pickled turnip, dukkah lemon dressing 22.00

Classic Caesar salad with spicy shrimp, bacon, rosemary scented croutons,
parmesan Reggiano, caper garlic dressing 21.00

SANDWICHES

Roasted chicken club sandwich with rosemary ham, Boston lettuce,
smoked bacon, tomato and rustic bread 21.00

The Gazette Angus burger with Oka cheese, smoked bacon, brioche roll 22.00

Panko & pumpkin seed crusted salmon burger with dill remoulade
mesclun salad, cucumber ribbons, tomato and a pretzel roll 22.00

MAINS

Grilled Angus flat iron steak with a Korean BBQ glaze, fingerling potatoes,
Chinese style broccoli and shimeji mushrooms 39.00

Icelandic cod, clams, chorizo, lima beans, fingerling potatoes,
garlic, tomatoes, kale, parsley broth and fried jalapeno 36.00

Cast iron roasted chicken with crushed heirloom fingerling potatoes,
salsa verde & roasted cauliflower 32.00

EAT WELL MENU

Our Chef has crafted these delicious dishes with your well-being in mind, giving you the freedom to choose when it comes to portion size, nutritional balance and quality of ingredients.

ROASTED PARSNIP, APPLE & COCONUT SOUP

Half 6.00 | Full 9.00

GAZETTE KALE SALAD

Half 9.00 | Full 12.00

Coconut, roasted pumpkin seeds, goat cheese, blueberry, lemon coconut vinaigrette

FARRO RISOTTO

Half 12.00 | Full 15.00

Wild mushrooms, pumpkin, truffle & Parmigiana Reggiano

SESAME CRUSTED AHI TUNA

Half 17.00 | Full 22.00

Red cabbage, carrots, edamame, avocado, radish, farro, scallions & Sriracha vinaigrette

GLUTEN FREE PENNE PASTA

Half 23.00 | Full 28.00

Zucchini, broccoli, butternut squash, tomato marinara & Parmigiana Reggiano

MEYER LEMON GLAZED SALMON

Half 28.00 | Full 34.00

Quinoa, sweet potato, watercress and fennel

OUR SOURCING PROMISE

We actively seek out suppliers we trust, to source ethical, sustainable and organic ingredients wherever possible.



Service charge of 15% will be added for parties of 8 persons or more